

## Agricultural Marketing Service, USDA

## § 51.480

percent for cantaloups which are affected by decay. (See § 51.480.)

### § 51.477 U.S. Commercial.

“U.S. Commercial” consists of cantaloups of one type which are mature but not overripe or soft or wilted, which are well formed and fairly well netted, and free from decay, wet slip and sunscald, and free from damage caused by liquid in the seed cavity, sunburn, hail, dirt, surface mold or other disease, aphids or other insects, scars, cracks, sunken areas, ground spot, bruises, or mechanical or other means.

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling the following tolerances, by count, shall be permitted:

(1) *At shipping point.* 16 percent for cantaloups in any lot which fail to meet the requirements of this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 12 percent for cantaloups which fail to meet the requirements of this grade because of condition defects;

(ii) 4 percent for cantaloups which are seriously damaged, including therein not more than one-half of 1 percent for cantaloups affected by decay or mold.

(2) *En route or at destination.* 24 percent for cantaloups in any lot which fail to meet the requirements of this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 16 percent for cantaloups which fail to meet the requirements of this grade because of permanent defects;

(ii) 12 percent for cantaloups which fail to meet the requirements of this grade because of condition defects; or,

(iii) 8 percent for cantaloups which are seriously damaged, including therein not more than 4 percent for cantaloups which are seriously damaged by permanent defects and not more than 2 percent for cantaloups which are affected by decay. (See § 51.480.)

[26 FR 2217, Mar. 16, 1961; 27 FR 2307, Mar. 10, 1962, as amended at 33 FR 7619, May 23, 1968. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

### § 51.478 U.S. No. 2.

“U.S. No. 2” consists of cantaloups of one type which are mature but not overripe or soft or wilted, which are fairly well formed and fairly well netted, which are free from decay, wet slip and sunscald, and free from serious damage caused by liquid in the seed cavity, sunburn, hail, dirt, surface mold or other disease, aphids or other insects, scars, cracks, sunken areas, bruises, or mechanical or other means.

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling the following tolerances, by count, shall be permitted:

(1) *At shipping point.* 8 percent for cantaloups in any lot which fail to meet the requirements of this grade including therein not more than one-half of 1 percent for cantaloups which are affected by decay or mold.

(2) *En route or at destination.* 12 percent for cantaloups in any lot which fail to meet the requirements of this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for the defects listed:

(i) 8 percent for cantaloups which fail to meet the requirements of this grade because of defects of a permanent nature; or,

(ii) 2 percent for cantaloups which are affected by decay. (See § 51.480.)

## UNCLASSIFIED

### § 51.479 Unclassified.

“Unclassified” consists of cantaloups which have not been classified in accordance with any of the foregoing grades. The term “unclassified” is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

## APPLICATION OF TOLERANCES

### § 51.480 Application of tolerances.

The contents of individual packages are subject to the following limitation: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade:

## § 51.481

(a) A package may contain not more than double any specified tolerance except that at least two defective specimens may be permitted in any package.

### DEFINITIONS

#### § 51.481 Very good internal quality.

*Very good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 11 percent soluble solids as determined by an approved hand refractometer.

#### § 51.482 Uniform in appearance.

*Uniform in appearance* means that not more than one-tenth of the packages in any lot contain cantaloups which show sufficient variation in shape, size, ground color or netting to materially detract from the appearance of the contents of the individual packages, or which are not packed according to the approved and recognized methods for the package.

#### § 51.483 One type.

*One type* means that the cantaloups in any container are similar in color of flesh and are not decidedly different in shape, character of netting and prominence of ribbing.

#### § 51.484 Mature.

*Mature* means that the cantaloup has reached the stage of maturity which will insure the proper completion of the normal ripening process.

#### § 51.485 Good internal quality.

*Good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 9 percent soluble solids as determined by an approved hand refractometer.

#### § 51.486 Soft.

*Soft* means that the cantaloup yields readily to slight pressure.

#### § 51.487 Wilted.

*Wilted* means that the cantaloup lacks turgidity and is somewhat flabby, spongy and pliable under moderate pressure.

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#### § 51.488 Well formed.

*Well formed* means that the cantaloup has the normal shape characteristic of the variety.

#### § 51.489 Well netted.

*Well netted* means that to an extent characteristic of the variety the cantaloup is well covered with fully developed, well raised netting, some portion of which is well rounded with practically no crease.

#### § 51.490 Decay.

*Decay* means breakdown, disintegration or fermentation of the flesh or rind of the cantaloup caused by bacteria or fungi; except that *dry type* decays will only be scored when penetrating the rind and extending into the edible flesh of the melon.

[63 FR 20522, Apr. 27, 1998]

#### § 51.491 Wet slip.

*Wet slip* means a condition present at time of packing in which the stem scar is abnormally large, excessively wet and slippery, yields to slight pressure, and is frequently accompanied by fresh radial growth cracks at the edge of the stem scar.

#### § 51.492 Sunscald.

*Sunscald* means discolored or bleached, sunken areas of the surface having tough epidermis with underlying flesh leathery and usually off-color.

#### § 51.493 Damage.

*Damage* means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the cantaloup. The following specific defects shall be considered as damage:

(a) Liquid in the seed cavity under the following circumstances:

(1) At shipping point when more than a slight amount of liquid is present in the seed cavity; or,

(2) En route or at destination when an objectionably large amount of liquid is present in the seed cavity, or